



DEPARTMENT OF HEALTH

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Hawaii Department of Health fines Red Pavilion for food safety violations

HONOLULU - The Hawaii Department of Health (DOH) Sanitation Branch has issued a Notice of Violation and Order (NOVO) against Fei Siu, dba Red Pavilion (Café Red), for removing the yellow "conditional pass" placard that was posted due to a critical food safety violation at the establishment.

The violation occurred during an Aug. 28 inspection when the restaurant failed to properly sanitize food equipment, utensils and surfaces used to prepare food products. DOH issued a yellow "conditional pass" food safety placard for the violation.

On Aug. 29, a DOH inspector observed that the restaurant's yellow placard had been removed and not posted as required by Hawaii Administrative Rules Chapter 11-50, which led DOH to issue the NOVO.

Red Pavilion, located at 747 Queen Street in Kakaako, has been assessed a \$3,000 penalty for the violations and may request a hearing to contest the allegations and order.

"Placard removal is a serious violation as it places the profits of the food establishment ahead of the public's right to know about pending health code violations revealed during the last inspection," said Peter Oshiro, Sanitation Branch chief. "Only authorized DOH agents may post or remove a color-coded placard which indicates the compliance status of a food establishment."

Oshiro added, "Proper cleaning and sanitizing are critical for eliminating the spread and growth of harmful bacteria on equipment and surfaces that can contaminate food during preparation and cause serious foodborne illness."

Food establishments in Hawaii must display a color-coded placard that clearly shows the status of their last health inspection. Any restaurant or food service operation without a state placard should be reported to the DOH.

The DOH Sanitation Branch protects the health of Hawaii residents and visitors through education of food industry workers and regulation of food establishments statewide. The branch conducts health inspections of food establishments where food products are prepared, manufactured, distributed or sold. The branch also investigates the sources of food borne illnesses and potential adulteration to control and prevent foodborne outbreaks. Health inspectors work closely with business owners, food service workers, and the food industry to ensure safe food preparation practices and sanitary conditions.

The public may access inspection results for Oahu food establishment health online at <http://hi.healthinspections.us/hawaii/>. For more information on the department's restaurant placarding program, go to <http://health.hawaii.gov/san/>.

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